

We welcome you to the Taj Mahal Authentic India Restaurant - Gateway of Fine Indian Cuisine

In Kansas City, Missouri there are a few Indian Restaurants. Taj Mahal, however, represents the Authentic Indian Cuisine, with a few delicacies from Bombay and also from classic Mughal style cooking. The spices used are all natural. The real art lies in the delicate blending of these fresh and natural ingredients of the highest quality, cooked with skill and finesse. The degree of spiciness can be restricted, starting from

mild, medium hot, hot, very hot, and super hot. For those of you unfamiliar with Indian Cuisine, all items are described in simple English terms. In case you need further assistance, please ask our manager. We will be delighted to assist, for the best dining experience, every dish is individually prepared to ensure freshness and quality. Now, please settle back, relax and enjoy a most pleasurable dining experience.

Hot Soups & Side Orders

Vegetable Soup	\$2.95
Spicy hot soup made with lentils, garlic, vegetables, and coriander.		
Coconut Soup	\$2.95
Creamy shredded coconut soup with nuts.		
Tomato Soup	\$2.95
Fresh tomatoes cooked with spices and fresh coriander.		
Chicken Soup	\$2.95
Boneless chicken in a rich broth with fresh coriander.		
Garden Salad	\$4.95
Fresh chopped cucumber, lettuce, carrot, and tomatoes.		

Mix Chutney	\$2.95
Onion chutney, tamarind chutney, mint chutney.		
Mango Chutney	\$2.95
Mixed Pickle	\$2.95
Raita	\$2.95
Cooling cucumber and yogurt. A perfect complement to a spicy entrée.		
Papdi	\$3.95
Crispy lentil wafer		

Hot Appetizers

Eggplant Pakoras	\$4.95
Fresh eggplant deep fried and spiced		
Vegetable Samosa (2pcs)	\$4.95
Spicy turnover stuffed with potatoes and green peas.		
Vegetable & Potato Tikki	\$4.95
Spicy deep fried potatoes and vegetable patties.		
Vegetable Pakoras (5pcs)	\$4.95
Fresh vegetable fritters made with spinach, onion, potatoes and cauliflower		
Paneer Pakoras	\$8.95
Fresh homemade cheese, deep-fried in spicy chickpea batter.		
Chole Bhatura	\$9.95
Whole chickpea cooked with onion and spices, served with bhatura!		
Potato Pakora	\$4.95
Fresh spinach deep fried and spiced		

Chole Poori	\$9.95
Whole chickpea cooked with onion and spices served with poori!		
Chicken Pakoras	\$6.95
Chunks of white meat chicken deep-fried in chickpea batter.		
Chicken Samosa	\$6.95
Turnover stuff with chicken and spices.		
Chicken Tikka	\$8.95
Tender pieces of chicken marinated in yogurt and spices, cooked on skewers in our Tandoor.		
Combo Vegetable and Non-Vegetable Platter	\$10.95
Combination of vegetable samosa, chicken pakora, chicken tikka, lamb kabob and seekh kebab.		

Tandoori Specialties Indian Style BBQ

Chicken Tandoori	\$18.95
Tender chicken marinated in yogurt and spices and baked on skewers in our clay oven.		
Chicken Tikka	\$18.95
Tender pieces of boneless chicken marinated in spicy yogurt and baked on skewers in our clay oven.		
Boti Kebab	\$18.95
Cubed succulent leg of lamb marinated in special sauce and baked in our boti-clay oven.		
Chicken Kebab	\$18.95
Finely minced chicken seasoned with chopped onion, garlic ginger, herbs, and spices and baked on skewers in our clay ovens.		
Tandoori Fish Tikka	\$18.95
Tender fish marinated in yogurt and spices and baked on skewers		

Seekh Kebab	\$18.95
Finely minced lamb seasoned with chopped onion, garlic ginger, herbs, and spices and baked on skewers in our clay ovens.		
Shrimp Tandoori	\$18.95
Fresh jumbo shrimp marinated in delicately spiced yogurt and roasted on skewers over charcoal fire.		
Taj Mahal Mix Grill	\$18.95
A delectable combination of sizzling chicken tandoori, chicken tikka, kabob, seekh kabob and tandoori shrimp served with rice.		
Paneer Tikka	\$18.95
Tender paneer marinated in yogurt and spices and baked on skewers in our clay oven.		

All Tandoor Dishes Take 15 or 20 Minutes

We prepare your meal carefully for your taste and health. All dishes are cooked individually in traditional Indian style. Please let your waiter know your personal taste and special requirements. (Example: mild, medium, or spicy) Your comments and suggestions are most welcome to serve you better. Thanks.

Vegetarian Dinner for Two	\$45.95
Comes with vegetable soup, Vegetable Samosa, Saag Paneer, Vegetable Korma, (2) naan, and kheer.		
Taj Mahal Dinner for Two	\$55.95
Comes with vegetable soup, Vegetable Samosa, Chicken Tandoori, Lamb Rogan Josh or Saag Paneer, Chicken Tikka Masala, basmati rice, (2) garlic naan naan kheer.		
Taj Mahal Dinner for Four	\$90.95
Comes with vegetable Samosa, Tandoori Chicken, chicken Tikka Masala, Lamb Karahi, Shrimp Curry, Saag Paneer, (2) garlic naan, (2) naan, and kheer.		

Vegetarian Specialties

Navratan Korma	\$15.95
A combination of nine vegetables cooked with nine spices, homemade cheese and nuts in a light mild sauce.	
Saag Paneer	\$15.95
Fresh spinach cooked with homemade cheese and spices.	
Chole Saag	\$15.95
Chickpeas cooked with fresh spinach, onions, garlic, ginger and spices.	
Aloo Mutter	\$15.95
Fresh green peas cooked with potatoes and a variety of herbs and spices.	
Chole Paneer	\$15.95
Chickpeas cooked with homemade cheese and spices.	
Malai Kofta	\$15.95
Vegetable balls cooked in a mild sauce with fresh herbs and mild spices.	
Karahi Paneer	\$15.95
Homemade cheese cooked with fresh garlic, ginger, onion, tomatoes and spices.	
Vegetable Jalfrezi	\$15.95
Fresh veggies cooked with onions, green peppers & exotic spices in curry sauce.	
Shahi Paneer Korma	\$15.95
Homemade cheese cubes sautéed with fresh ginger, garlic, in creamy sauce garnished with nuts and raisins.	
Mutter Paneer	\$15.95
Homemade cheese cooked with fresh green peas, herbs, and spices.	
Bindi Masala	\$15.95
Fresh okra cooked with onions, garlic, ginger and spices.	
Chana Masala	\$15.95
Chickpeas cooked with fresh tomatoes, garlic, ginger, onions and spices.	
Aloo Palak Mutter	\$15.95
Fresh spinach cooked with potatoes, fresh peas, and spices.	
Dal Makhani	\$15.95
Lentils cooked with fresh garlic, ginger, tomatoes, and spices.	
Aloo Gobhi	\$15.95
Fresh cauliflower cooked with potatoes, garlic, ginger, and spices.	
Chana Dal	\$15.95
Yellow lentil cooked in spices, flavoured with tomatoes and spices.	
Paneer Tikka Masala	\$15.95
Homemade cheese cubes cooked in mild sauce with mild herbs and spices.	
Baingan Bhartha	\$15.95
Fresh eggplant baked on an open flame, gently tempered with aromatic herbs and spices.	

Chicken Specialties

Chicken Curry	\$16.95
Boneless dark meat cooked in thick curry sauce.	
Chicken Tikka Saag	\$16.95
White meat cooked with fresh spinach, freshly ground spices and light cream.	
Chicken Saag	\$16.95
Boneless dark meat cooked with fresh spinach, freshly ground spices and light cream.	
Chicken Korma	\$16.95
Boneless dark meat cooked with nuts, raisins, exotic herbs and spices in a creamy sauce.	
Chicken Bombay	\$16.95
Boneless white meat cooked in a sweet sauce of garlic, ginger and onions.	
Butter Chicken	\$16.95
Boneless chicken cooked with fresh garlic, ginger, touch tomatoes in a creamy sauce and spices.	
Chicken Karahi	\$16.95
Boneless chicken cooked with garlic, ginger, onion, tomato and spices.	
Chicken Dal	\$16.95
Boneless chicken cooked in thick curry sauce and dal.	
Chicken Methi	\$16.95
Boneless chicken cooked with Fenugreek in thick curry sauce.	

Seafood Specialties

Shrimp Curry	\$18.95
Jumbo shrimp cooked in thick curry sauce.	
Shrimp Vindaloo	\$18.95
Jumbo shrimp cooked with potatoes in a hot tangy sauce.	
Shrimp Jalfrezi	\$18.95
Shrimp cooked with fresh vegetables and exotic Indian spices.	
Shrimp Bhuna	\$18.95
Jumbo shrimp cooked with ginger, garlic, onion, green pepper, tomatoes and spices.	
Shrimp Saag	\$18.95
Jumbo shrimp cooked with spinach, ginger, garlic, and coriander.	
Shrimp Korma	\$18.95
Jumbo shrimp cooked in a special creamy sauce flavored with nuts and coriander.	
Shrimp Mushroom	\$18.95
Shrimp cooked with fresh mushroom, exotic herbs and spices.	
Shrimp Karahi	\$18.95
Shrimp cooked with tomatoes, onion, garlic, ginger, spices, and garnished with fresh coriander.	
Shrimp Tikka Masala	\$18.95
Shrimp tandoori cooked in a mild sauce with mild herbs and spices.	

Chicken Mushroom	\$16.95
Boneless chicken cooked with fresh mushrooms exotic herbs and coriander.	
Chicken 65	\$16.95
White meat sauce with spices, yogurt and green bell pepper & onions.	
Chicken Vindaloo	\$16.95
Chicken cooked with potatoes, tomatoes, and a hot tangy sauce.	
Chicken Bhuna	\$16.95
Chicken cooked with ginger, garlic, onion, green pepper, tomatoes and spices.	
Chicken Mango	\$16.95
Boneless white meat cooked with mango and touched with a rich, mildly spiced tomato sauce.	
Chicken Jalfrezi	\$16.95
Boneless pieces of white meat cooked with fresh onions, green peppers, vegetables, herbs, and exotic spices.	
Chicken Tikka Masala	\$16.95
Diced white meat cooked in a mild sauce with mild herbs and spices.	
Chicken Do Piazza	\$16.95
Chicken sauce with spring onions, herbs, and green pepper.	
Chicken Makhani	\$16.95
Shredded chicken tandoori cooked in a mild sauce with mild herbs and spices.	

Fish Curry	\$18.95
Fresh fish of the day gently cooked in a rich aromatic sauce.	
Fish Vindaloo	\$18.95
Jumbo fish cooked with potatoes in a hot tangy sauce.	
Fish Jalfrezi	\$18.95
Fish cooked with fresh vegetables and exotic Indian spices.	
Fish Bhuna	\$18.95
Jumbo fish cooked with ginger, garlic, onion, green pepper, tomatoes and spices.	
Fish Saag	\$18.95
Jumbo fish cooked with spinach, ginger, garlic, and coriander.	
Fish Korma	\$18.95
Jumbo fish cooked in a special creamy sauce flavored with nuts and coriander.	
Fish Mushroom	\$18.95
Fish cooked with fresh mushroom, exotic herbs and spices.	
Fish Karahi	\$18.95
Fish cooked with tomatoes, onion, garlic, ginger, spices, and garnished with fresh coriander.	
Fish Tikka Masala	\$18.95
Shredded fish tandoori cooked in a mild sauce with mild herbs and spices.	

Goat Specialties

Goat Curry	\$18.95	Goat Vindaloo	\$18.95
Succulent pieces of goat cooked in a thick curry sauce.		Tender pieces of goat and potatoes cooked in a special hot and tangy sauce.	
Goat Karahi	\$18.95	Goat Biryani	\$18.95
Chunks of goat cooked with tomatoes, onions, garlic, and ginger.		Goat cooked with basmati white rice, fresh onions, garlic, ginger, nuts and spices.	

Lamb Specialties

Lamb Curry	\$18.95
Succulent pieces of lamb cooked in a thick curry sauce.	
Lamb Mushroom	\$18.95
Pieces of lamb cooked with fresh mushrooms and a blend of herbs garnished with fresh coriander.	
Lamb Saag	\$18.95
Chunks of lamb cooked with fresh spinach, onions, garlic, ginger, and spices.	
Lamb Korma	\$18.95
Lamb cooked with nuts and exotic herbs and spices in a mild cream sauce.	
Lamb Tikka Masala	\$18.95
Tender pieces of lamb cooked with onion, garlic, ginger, in a mild tomato-based sauce and spices.	
Lamb Turka	\$18.95
Succulent pieces of lamb cooked in a thick curry with herbs, spices and dal.	
Lamb Pasanda	\$18.95
Boneless lamb cooked with butter sauce and nuts.	

Lamb Rojan Josh	\$18.95
Tender morsels of lamb cooked in onion sauce with yogurt, nuts, and a unique blend of spices and coriander.	
Lamb Vindaloo	\$18.95
Tender pieces of lamb and potatoes cooked in a special hot and tangy sauce.	
Lamb Bhuna	\$18.95
Lamb cooked with ginger, garlic, onion, green pepper, tomatoes and spices.	
Lamb Jalfrezi	\$18.95
Boneless lamb pieces cooked with fresh vegetables, herbs, and exotic spices.	
Lamb Karahi	\$18.95
Chunks of lamb cooked with tomatoes, onion, garlic, and ginger spices in tomato sauce.	
Keema Mutter	\$18.95
Ground lamb cooked with fresh green peas, garlic, ginger and spices.	

Beef Specialties

Beef Curry	\$18.95
Succulent pieces of beef cooked in a thick curry sauce.	
Beef Vindaloo	\$18.95
Tender pieces of beef and potatoes cooked in a special hot and tangy sauce.	
Beef Saag	\$18.95
Chunks of beef cooked with fresh spinach, garlic, ginger, and spices.	
Beef Bhuna	\$18.95
Beef cooked with fresh onions, bell pepper, garlic, ginger, and spices.	

Beef Korma	\$18.95
Beef cooked with nuts and exotic herbs and spices in a mild sauce.	
Beef Mushroom	\$18.95
Pieces of beef cooked with fresh mushrooms and a blend of herbs, garnished with fresh coriander.	
Beef Karahi	\$18.95
Tender pieces of beef cooked with fresh onion, garlic, ginger, tomatoes and spices.	

Rice Specialties

Chicken Biryani	\$18.95
Basmati rice cooked with chicken, fresh garlic, ginger, onions, nuts and spices.	
Lamb Biryani	\$18.95
Basmati rice cooked with lamb, fresh garlic, ginger, onions, nuts and spices.	
Shrimp Biryani	\$18.95
Shrimp cooked with basmati white rice, fresh onions, garlic, ginger, nuts and spices.	
Vegetables Biryani	\$18.95
Basmati rice cooked with vegetables, exotic herbs, nuts and spices.	

Taj Mahal Special Biryani	\$18.95
Basmati rice cooked with fresh ginger, garlic, chicken, lamb, shrimp, vegetables, nuts, and exotic spices.	

Beef Biryani	\$18.95
Basmati rice cooked with beef, fresh garlic, ginger, onions, nuts and spices.	
Basmati Rice	\$2.95
Plain boiled Basmati rice.	

Fresh Baked Indian Breads

Naan	\$2.95
White bread baked in our Tandoor.	
Paneer Naan Stuffed with homemade cheese	\$3.95
Keema Naan Stuffed with minced lamb	\$3.95
Aloo Naan Stuffed with potatoes and spices	\$3.95
Onion Naan	\$3.95
Pudina Naan Stuffed with mint and spices	\$3.95
Kabali Naan Stuffed with pistachio, cherries, and coconut	\$3.95
Tandoori Roti	\$3.95
Whole wheat bread baked in our Tandoor	
Paratha	\$3.95
Multi-layered whole wheat bread cooked with butter on a griddle	

Garlic Naan	\$3.95
Murg Naan	\$3.95
Mint Paratha	\$4.95
Aloo Paratha	\$4.95
Garlic Naan with Onion	\$4.95
Garlic Naan with Cheese	\$4.95
Poori	\$4.95
whole wheat deep fried puffed bread	
Stuffed Basket	\$9.95
Combination of Garlic Naan, Aloo Naan, and Onion Naan	

Desserts

Ras Malai (2)	\$4.95
Fresh homemade cheese potties cooked in a milk syrup with almonds	
Mango Kulfi	\$4.95
Indian ice cream with mangoes	
Pista Kulfi	\$4.95
Indian ice cream with pistachios	
Gulab Jamun (2)	\$4.95
Deep fried wheat and milk balls soaked in syrup	
Kheer (Rice Pudding)	\$4.95
Rice cooked in sweetened milk with raisins and almonds	

Beverages

Mango Lassi	\$3.95
Lassi	\$3.50
Sweet or Salted	
Chai	\$2.50
Coke Product	\$2.50
Coke, Diet Coke, Mr. Pibb, Lemonade, Iced Tea, Sweet Tea, Spritz	

Beers

Domestic

Corona Extra	By Bottle	\$4.95
Modelo Especial		\$4.95
Stella Artois		\$4.95
Michelob Ultra		\$4.95
Blue Moon		\$4.95
Boulevard Pale Ale		\$4.95
Boulevard Unfiltered Wheat		\$4.95
Heineken		\$4.95
Budweiser		\$4.95
Bud Light		\$4.95
Miller Lite		\$4.95
Angry Orchard		\$4.95

Indian

Taj Mahal	By Bottle	\$10.95
Premium Lager Beer		
Flying Horse		\$10.95
Royal Lager Beer		
King Fisher		\$5.95
Premium Lager Beer		
Maharaja		\$5.95

White Wines

Moscato	By Glass	\$9.95
Kim Crawford Sauvignon Blanc		\$29.95
Whitehaven Sauvignon Blanc		\$29.95
Riesling		
Ecco Domani Pinot Grigio		\$11.95
Sonoma Cutrer Chardonnay		\$31.95
William Hill Chardonnay		\$29.95
Josh Chardonnay		\$29.95

Red Wines

Hob Nob Pinot Noir	By Glass	\$9.95
Hob Nob Merlot		\$28.95
Josh Cabernet Sauvignon		\$28.95
Freakshow Cabernet Sauvignon		\$28.95
		\$61.65

Sparkling & Rosé

André	By Glass	\$8.95
Simi Rosé		\$27.95
Josh Rosé		\$29.95

Wines